




COMMUNING
WITH THE GODS

menu - book two





book II

**SHAMANISM,
CRYPTIDS,
FOLKLORE,
HUMAN SACRIFICE,
AND THE OLD GODS.**

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Welcome to
Amazonia!



AMAZONIA

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The natives worship a sort of dolphin that lingers in the waters; this creature is pink in hue and it almost has supernatural powers

PINK RIVER DOLPHIN

Hibiscus infused Tito's vodka, luxardo liqueur, yuzu, rose water, kaffir lime leaf, house-made pink dragonfruit syrup, vanilla bean, egg white, cream, Jamacian no. 2 bitters, soda 16



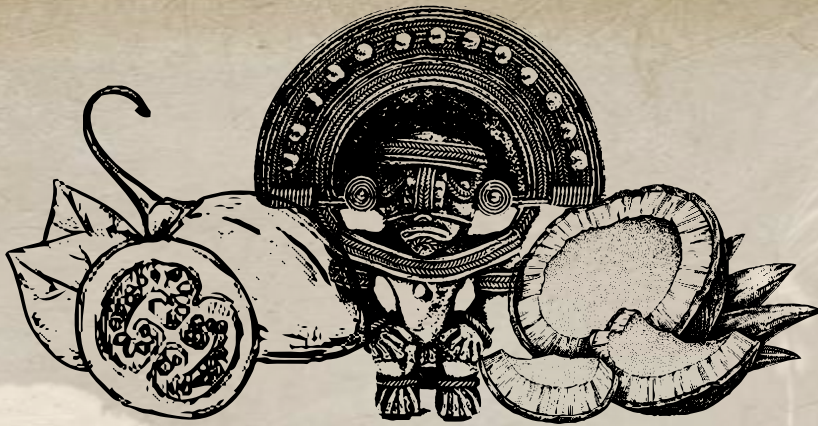
One of the most unique and iconic creatures from the Amazon rainforest lies not in the trees and greenery but in the river itself. The Pink River Dolphin also known as "Boto" is a species of freshwater dolphin that can be found in the river basins across Bolivia, Brazil, Colombia, Ecuador and Peru.

They possess a sort of mythos among the Amazonian people as it is believed that they are shapeshifters, taking the form of beautiful humans at night and seducing men and women to come with them to the Atlantis-like underworld of Encante. Those who follow them are said to never return or be seen alive again.

This drink takes inspiration for the Pink River Dolphin not only in color but in the ethereal way they dance through one of the most magnificent rivers on our planet.



AMAZONIA



GLORY AND GOLD

Roku Gin, Chareau Aloe liqueur, lulo, coconut, thai basil sorbet, chamomille and citrus bitters, prosecco. Garnished with fresh basil leaf 16

The Makuna Tribe of Colombia's Amazon region is just one of over a thousand different indigenous groups. But like every single one, it too has its own unique world steeped in lore, culture and ancestral practices. The religion of the Makuna people is based almost entirely on ecological harmony of their environment.

One of the most precious treasures of the makuna people is the gold that is buried deep in the earth of those same hills. Used to trade, for religious and cultural ceremonies and in shamanistic rituals, the gold in their region of the rainforest has long been an integral part of their lives. It is believed that the gold is a gift to them from the earth and is imperative to their spiritual practices. Gold is seen as the light necessary for the visions of the shamans, without it they can see or fortell the future.

Where in American culture we value gold based on material value, the Makuna people value it fully based on what it means to them spiritually. In Colombia another golden gift from the earth is the Lulo, also called naranjilla or "little orange". The lulo is a citrus fruit that tastes somewhere between a lemon or orange and kiwi, commonly used in all sorts of fruity drink concoctions. This cocktail is inspired by these bright golden gifts our earth mother provides us and how we use them.



AMAZONIA



THE WITCH DOCTOR

Tamarind pod infused Old Forester Rye whiskey, Averna Amaro, lemon, black walnut bitters and a smoked Pau D'Arco & house made Pony Malta foam on top 17

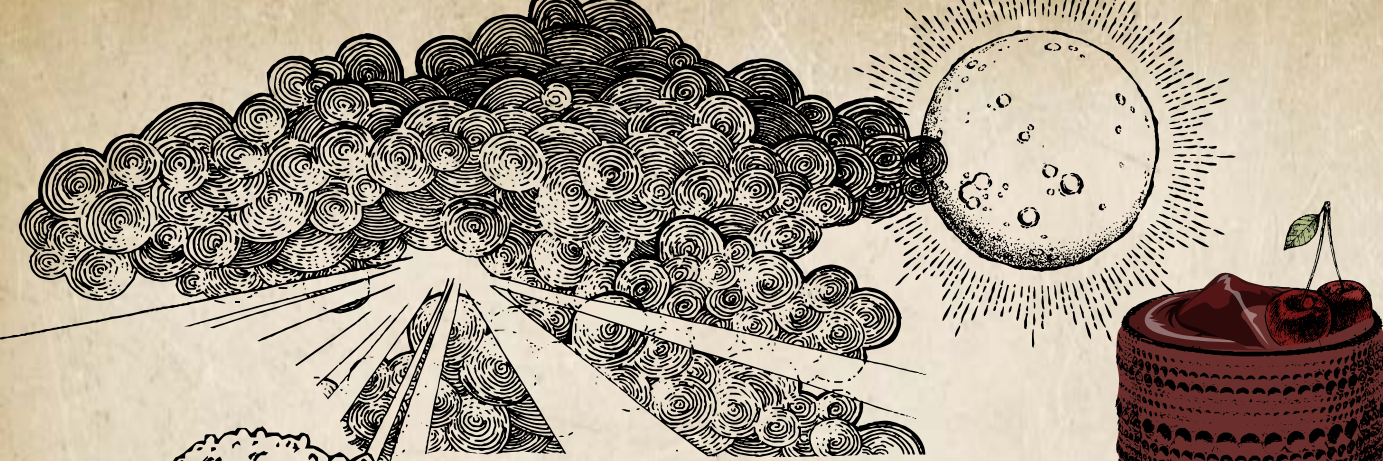
Known by Brazilian shamans as the "divine tree," Pau D'Arco is revered in the rainforest for its medicinal and mystical properties. It is believed to heal a range of physical and spiritual ailments, from fevers and infections to spiritual impurities.

Traditional healers use Pau D'Arco in divination practices, believing it connects them to the spirit world and helps correct imbalances in both individuals and their environments. Indigenous peoples prepare this sacred medicine by removing the bark and processing it into teas, tinctures, topical creams, smoking blends, and even infused bath water.

These traditions and recipes, passed down through generations, hold profound spiritual significance for the people of the Amazon region. The bark's floral and forest-like taste and aroma complement the brightness of tamarind and the bite of rye in this cocktail. It is finished with a sweet foam made from Malta, a beloved Latin American beverage easily found at local bodegas. With each sip, you experience a blend of ancient and contemporary flavors.



AMAZONIA

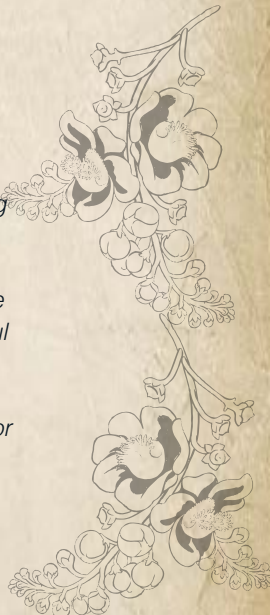


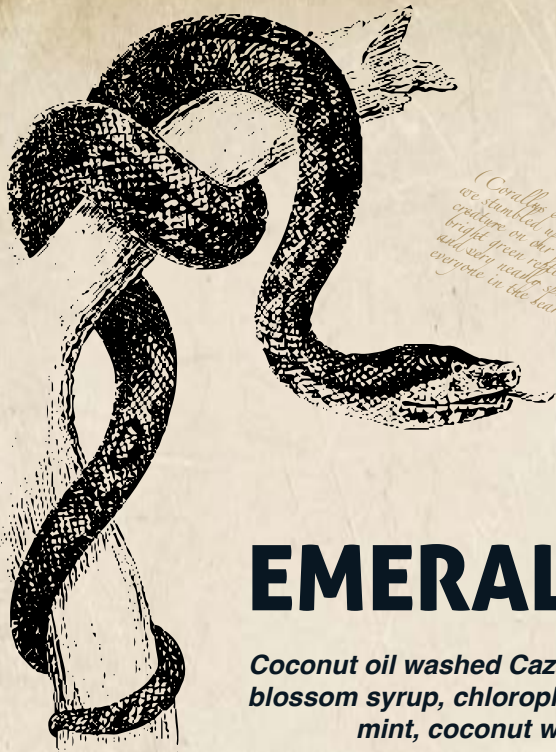
BLOOD MOON RISING

Diplomatico Planas & Cachaca infused with Colombian coffee and cacao nibs, tart cherry juice, house Brazil nut orgeat, amontillado sherry, Aztec chocolate bitters. Frozen cherry garnish 16

Walking along the forest floor of the Amazon rainforest, one of the first things you'll notice is the dense, towering trees that form a vibrant canopy overhead. Among these giants stands the Bertholletia excelsa, commonly known as the Brazil Nut Tree. This tree is a cornerstone of both the ecosystem and the culture of the Amazon, with its nuts serving as a dietary staple for indigenous tribes.

In Amazonian folklore, the Brazil nut is considered sacred, said to have been created by the gods themselves. According to legend, a beautiful woman fell in love with the moon, and their child was so beautiful that the gods, envious, killed him. In her grief, the woman buried her son, and from his grave grew the first Brazil nut tree. The sweet, earthy flavor of the Brazil nut pairs harmoniously with the tartness of cherry and the richness of coffee, resulting in a unique cocktail that encapsulates the essence of the Amazon.





*(Corallophaps) seems as if
we stumbled upon another beautiful
creature on our journey today. His
bright green rattle sends its traps at our party
and our walls gobble like breads off
everyone in the house.*

september / 1920

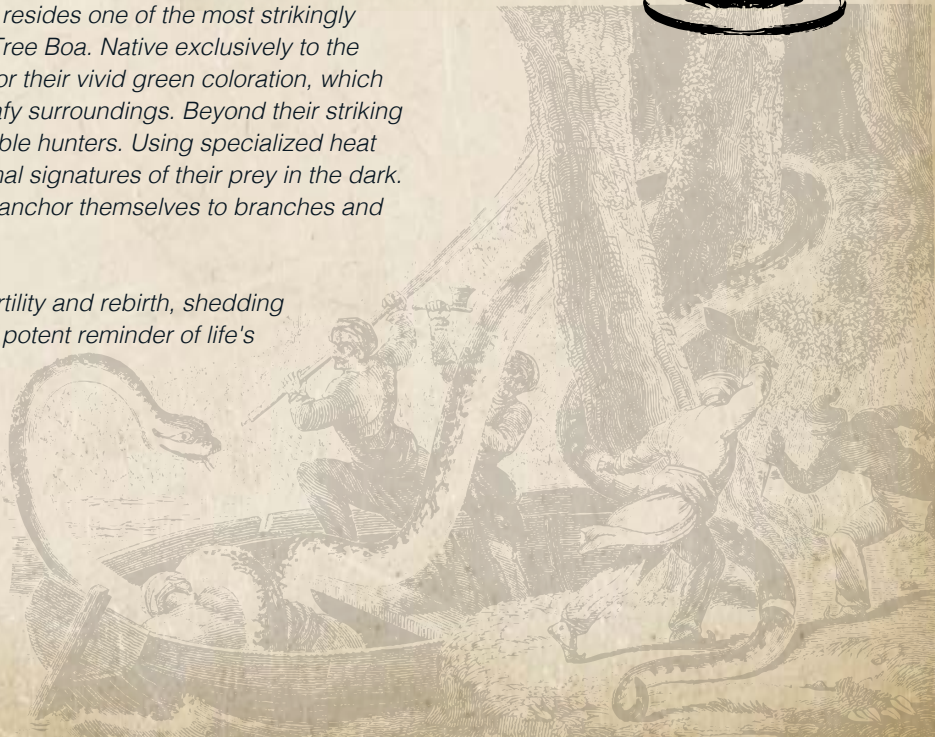
EMERALD TREE BOA

Coconut oil washed Cazadores reposado, Genepy, lime, orange blossom syrup, chlorophyll, house green juice: cucumber, kiwi, mint, coconut water. Banana leaf and edible flowers 15



Deep within the lush canopy of the rainforest resides one of the most strikingly beautiful snakes on the planet: the Emerald Tree Boa. Native exclusively to the Amazon basin, these snakes are renowned for their vivid green coloration, which allows them to blend seamlessly into their leafy surroundings. Beyond their striking appearance, Emerald Tree Boas are formidable hunters. Using specialized heat sensors on their heads, they detect the thermal signatures of their prey in the dark. Once they have pinpointed their target, they anchor themselves to branches and launch into the air with their fangs bared.

In indigenous folklore, the boa symbolizes fertility and rebirth, shedding its old skin to embrace the new, serving as a potent reminder of life's cyclical nature. This cocktail mirrors the Emerald Tree Boa in its complexity and vibrant green hue and it also packs a punch.





JUNGLE GUARDIAN

Illegal mezcal joven infused with chicharrones, watermelon, cilantro & tajin cordial, ancho reyes verde, burlesque bitters, served with a chicharron, lime & salt skewer 18

Chicharrón, a staple across Latin cuisine, varies in preparation and presentation throughout Spanish-speaking regions. In the Amazon, this dish takes on a unique twist with the peccary, a wild pig revered for its role in the ecosystem and folklore. Peccaries are not only crucial for biodiversity—distributing seeds and creating water sources through their mud-wallowing—but are also seen as spiritual protectors and architects of the rainforest in indigenous myths.

These animals are believed to embody the strength and resilience of the forest, linking them to ancestral spirits. Their cultural significance is reflected in this cocktail, where the rich saltiness of the chicharrón is paired with smoky mezcal and the sweet, refreshing taste of watermelon, creating a unique blend of savory and sweet flavors that honors both the ingredient and its deep-rooted cultural reverence.



AMAZONIA



SPIRIT IN THE SKY

Plantation OTD, Plantation 3 Star, Campari, Blue Curacao, lemongrass & orange oleo saccharum, guava, acid adjusted pineapple juice, lime, orange bitters, clarified with Froot Loops cereal milk 15

One of the most well-known and recognizable tropical birds in the world is the toucan, particularly the Toco Toucan with its signature orange beak. Native to the Amazon Rainforest, the Toco Toucan is one of forty toucan species found across Latin America. Their large bills, sometimes up to four times the size of their heads, are used to reach ripe fruits, crack nuts, and forage deep into hollowed trees.

To the indigenous people of the Amazon, the toucan is not just a striking bird but a symbol of connection and communication with the spiritual realm. Its vibrant colors and distinct features are seen as a messenger between the physical and metaphysical worlds, carrying messages from ancestors and spirits. Through rituals and ceremonies, Amazonian tribes seek guidance and wisdom from the toucan, believing its presence brings blessings and protection to their communities.

Many might think of the toucan as its cartoon counterpart from the popular cereal box, this drink pays tribute by combining some of the toucan's favorite fruits with overproof rum, clarified using Froot Loops soaked cereal milk. Emulating the Toco Toucan's playful and vibrant nature, this drink is as fun and colorful as the bird itself.



AMAZONIA



HEADS WILL ROLL

Chinese five spice infused Remy Martin 1738, Old Forester Bourbon, Grand Mariner, mamey sapote, sage, blackberry, lemon, blackstrap bitters, garnished with a smoked sage sprig 18

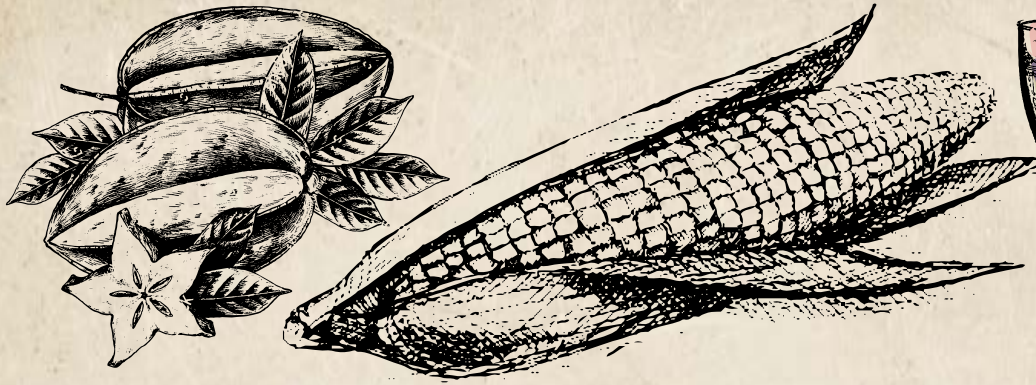
Surrounded by a world of unique and mystical plants and animals, the ancient Amazonian tribes were deeply immersed in spirituality and superstition. Their culture was shaped by fears of spirits, ghosts, gods, and cryptids, leading them to some dark and macabre practices. Among these, the most chilling was the Shuar tribe's practice of shrinking the heads of their enemies.

Believing that the spirits of fallen enemies could seek retribution, the Shuar aimed to trap the soul within the head. To create the "tsansas," or shrunken heads, they would remove the skull, seal the mouth and eyes with twine, and boil the head to shrink the skin. The head was then filled with hot rocks and sand to reduce its size further, resulting in a grisly trophy about the size of a fist.

These shrunken heads were worn by warriors as trophies and used in various religious ceremonies. This cocktail draws inspiration from the dark and ritualistic nature of this practice, incorporating a blend of spices, herbs, and dark berries to evoke the eerie and potent essence of the tradition.



AMAZONIA



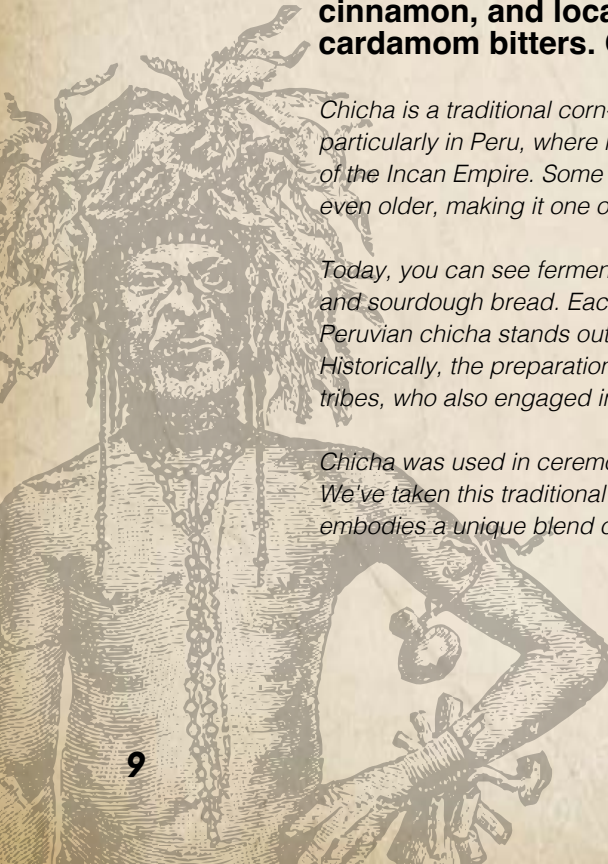
SEEING STARS

Chicha made with Peruvian purple corn, pineapple, star fruit, clove & cinnamon, and local maple syrup. Pisco, lime juice, aquafaba, and cardamom bitters. Garnished with dehydrated starfruit slices 16

Chicha is a traditional corn-based fermented beverage deeply rooted in Latin American culture, particularly in Peru, where it has played a significant role in religious ceremonies since before the rise of the Incan Empire. Some historians trace its origins to over 5,000 years ago. Fermentation itself is even older, making it one of the earliest known food processing methods.

Today, you can see fermented foods in your local grocery stores in products like kombucha, kimchi, and sourdough bread. Each Latin American country has its own version of this fermented drink, but Peruvian chicha stands out due to its use of purple corn, which imparts a rich, distinctive hue. Historically, the preparation of chicha was a sacred task, reserved for the “chosen women” of the tribes, who also engaged in religious weaving and cooking.

Chicha was used in ceremonial communion to honor the gods and Pachamama, or Mother Earth. We’ve taken this traditional elixir and combined it with Peruvian pisco to craft a vibrant cocktail that embodies a unique blend of flavor and tradition—a true drink of the gods.



AMAZONIA

The

HOUSE CLASSICS

OLD FASHIONED 13

Bulleit Bourbon, angostura bitters, demerara cube, orange peel

MULE

Tito's vodka, lime, ginger beer 13

NEGRONI 13

Bombay Sapphire, Campari, sweet vermouth, orange peel

PALOMA 13

Espolon Blanco, lime, grapefruit, soda

FRENCH MARTINI 14

Tito's Vodka, Chambord, pineapple juice, lemon

MANHATTAN 14

Bulleit Rye, sweet vermouth, angostura bitters, luxardo cherry

ESPRESSO MARTINI 16

Tito's Vodka, coffee liqueur, Bailey's, Frangelico, espresso



Beers & More

ASK ABOUT OUR ROTATING DRAFT

BROOKLYN LAGER 6
Light **LAGER** ABV: 5.2%

WAR PIGS FOGGY GEEZER 7
Fruity **HAZY IPA** ABV: 6.8%

URBAN ARTIFACT GADGET 9
FRUITED KETTLE SOUR ABV: 8%

BLAKE'S EL CHAVO
MANGO-HABANERO CIDER 7
CIDER ABV: 6.5%

THREE FLOYDS GUMBALLHEAD 6
AMERICAN WHEAT PALE ALE
ABV: 5.6%

MILLER HIGH LIFE 5
LAGER ABV: 4.1%

JACKIE O'S MYSTIC MAMA 7
WEST COAST STYLE IPA
ABV: 7%

GUINNESS 7 ABV: 4.2%

HITACHINO RED RICE ALE 9 ABV: 7%

DOS EQUIS RANCH WATER-LIME 6
ABV: 4.5%

HOP WTR 6 (NON ALCOHOLIC)
ABV less than 0.5%

PRESENT BLOOD ORANGE 9
CBD SPARKLING WATER
HEMP infused sparkling water
ABV: 0%

Wine List

REDS

(* means sold by the bottle only)

TREANA Cabernet Sauvignon 15/65

CHEMISTRY Pinot Noir 12/48

PLAYTIME Red Blend 8/27

ANTIGAL Malbec 37*

BOCELLI Sangiovese 43*

CAYMUS Cabernet Sauvignon 260*

CAYMUS-SUISON WALKING FOOL Blend 101*

FARNESE FANTINI Montepulciano 37*

OWEN ROE SINISTER HAND Blend 75*

TAYU 1865 Pinot Noir 53*

SPARKLING & ROSÉ

(* means sold by the bottle only)

CHATEAU DE CAMPUGET Rosé 10/42

VALDO EXTRA DRY Prosecco 9/32

BLANC DE BLANCS Champagne Drappier 200*

LOUIS ROEDERER Champagne 335*

CHANDON Brut Rosé 65*

VEUVE CLICQUOT YELLOW LABEL Brut 187*

WHITES

(* means sold by the bottle only)

DASHWOOD Sauvignon Blanc 8/42

SCARPETTA Pino Grigio 10/40

SEA SUN Chardonnay 12/44

BONNY DOON Picpoul 40*

CHATEAU CAMPUGET Voignier 53*

CASAL GARCIA Vinho Verde 25*

DASHWOOD Sauvignon Blanc 40*

FAR NIENTE Chardonnay 153*

MAX FERD. RICHTER Riesling 45*

LUBANZI Chenin Blanc 9/44

DESSERT WINES

DOW'S 10 Year Tawny Port 84*

EMILIO LUSTAU Pedro Ximénez
San Emilio Jerez-Xérès-Sherry 60*

CAFFEINE

CAPPUCCINO 6

ESPRESSO 6

COFFEE 6



Pizzas

WOOD FIRED,
NEAPOLITAN,
POOLISH-STYLE

CAREFULLY PRE-FERMENTED IN HOUSE
FOR A PERFECT LIGHT AND AERATED CRUST

(V) VEGETARIAN (VGN) VEGAN (AV) AVAILABLE VEGETARIAN (CN) CONTAINS NUTS
(S) SPICY (GF) GLUTEN FREE (RW)* CONTAINS RAW MEAT, FISH OR EGGS

WE HOPE YOU ENJOY THE INGREDIENTS & CRAFTSMANSHIP BEHIND OUR PIZZAS.

- **PISTACCHIO** red onion, fresh thyme, fresh mozzarella, pistacchio 18 (CN) (V)
- **MARGHERITA** fresh mozzarella, extra virgin olive oil, basil 16 (V)
- **BBQ CHICKEN TINGA** red onion, guava bbq, fresh mozzarella 20
- **MARINARA** san marzano tomato sauce, oregano, basil, fresh garlic 16 (VGN)
- **HAWAIIAN** smoked ham, pineapples, fresh mozzarella, oregano 20
- **SPICY SALAMI** tomato sauce, mozzarella, salami, arugula, honey 20 (S)
- **CHAMPIGNON** wild mushroom cream, mozzarella, arugula, parmesan 18 (V)
- **BURRATA** olive oil, fresh garlic, burrata, prosciutto, balsamic, pepper flakes 22
- **CAMPFIRE S'MORES** chocolate & hazlenut spread, pistacchios, marshmallow creme 16 (CN)
- **BOCADILLO** tomato sauce, fresh mozzarella, guava paste, panela flakes 16 (V)
- **BUILD YOUR OWN** PICK A SAUCE: tomato sauce · pesto · mushroom cream · bbq 16
TOPPINGS: salami \$3 red onion \$1 mushrooms \$1 prosciutto \$4 arugula \$2 smoked ham \$2 cherry tomatoes \$2
chicken tinga \$5 pineapples \$1 birria beef \$5 pistaccios \$1 pepperoni \$3 guava BBQ pulled pork \$5



(V) VEGETARIAN (VGN) VEGAN (AV) AVAILABLE VEGETARIAN
(CN) CONTAINS NUTS (S) SPICY (GF) GLUTEN FREE
(RW)* CONTAINS RAW MEAT, FISH OR EGGS

- Wood-fired chicken **ANTICUCHOS** de aji amarillo, pistacchios, cilantro 16 (S) (CN)
- Wood-fired ribeye **BURGER** sliders, mermelada onions & bacon, cheddar, roasted tomatoes, crushed potato chips, potato buns 18
- Wood-fired Chorizo & **PATATAS BRAVAS** aji amarillo and chimichurri 16 (S)
- House-made cream of mushrooms **SOUP** with house-made wood fired croutons & shaved parmesan 9 (V)
- Caprese **SALAD** with seasonal garlic roasted tomatoes, fresh mozzarella nuggets & aged balsamic vinaigrette 12 (V) (GF)
- Romaine lettuce & roasted tomato **GUACAMOLE** served with tostadas 12 (VGN) (GF)
- **CEVICHE** de aji amarillo with shrimp, cancha Peruvian corn, leche de tigre & oranges 17 (GF) (RW) *
- Ciabatta **SANDWICH** with extra virgin olive oil, roasted tomatoes, pesto, oozy burrata spread & prosciutto, potato chips 16 (AV)(CN)
- **TACOS** de braised birria beef & aji amarillo with green apple slaw on flour tortillas 16
- Pulled pork **SLIDERS** with guava BBQ & pickled onions 16
- Chicken tinga, avocados & roasted red pepper aioli **TOSTADAS** 16(GF)
- Dulce de guava, cheese & chontaduro mini **SKEWERS** with spicy honey & panela flakes 12 (V) (S) (GF)

("Chontaduro" a known afrodisiac, is a savory peach palm fruit found in the Amazon rainforest)

Small
Plates



*Blackberry
Gelato
for dessert*



*Pizza
Tuesdays*

1/2 PRICED NEAPOLITAN
PIZZA ALL DAY

*Wine Down
Wednesdays*

\$6 SELECT WINE GLASSES
1/2 PRICED SELECT BOTTLES



**HAPPY
HOUR**

monday friday 4-7pm
only at the bar

house classic cocktails \$8

espresso martinis \$10

\$2 off all cans & bottles

draft beer \$5

small plates \$10



*Industry
Mondays*

-\$6 SHOT &
BEER PAIRINGS

-\$8 COCKTAILS

-\$5 SHOTS



AMAZONIA